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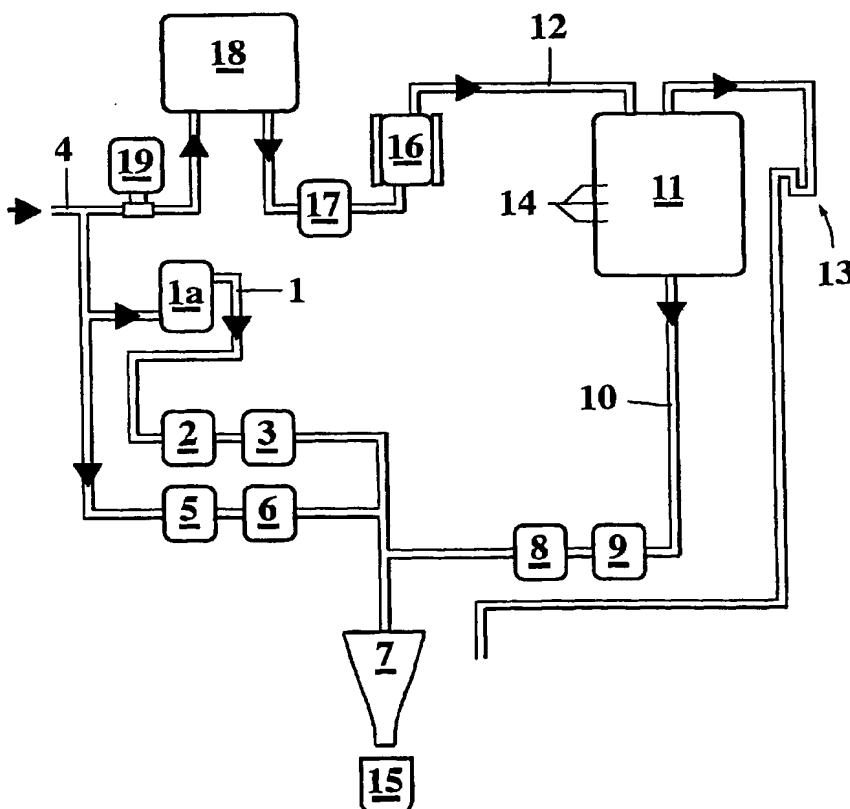
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(54) Title: METHOD AND APPARATUS FOR PREPARING COFFEE DRINKS



(57) Abstract: The invention relates to a method for making coffee-based drinks, and to an arrangement in an apparatus for making coffee-based drinks. In this process, coffee is made by means of a so-called espresso method using hot water, high pressure and a short boiling time. According to the method, a strong coffee concentrate is stored in a hermetically sealed heat vessel, and the concentrate is either used as such or it is diluted so as to obtain a desired strength, at the moment of serving, by adding a suitable amount of water to the concentrate in a mixing tank. According to the invention, both express-based specialty coffees and ordinary coffee are made by means of the same equipment. The invention also makes it possible to quickly serve large amounts of coffee.